



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

2/8/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-501.17	There are a number of ready to eat items in the walk in cooler without date marks. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	2/22/2011
4-701.10	The bar dish machine is not sanitizing. Chlorine test strips indicate no sanitizer concentration. Discontinue use of dish machine for sanitizing until properly repaired. Utilize the 3 compartment sink to sanitize dishes.	2/8/2011

Notes:

1. Discontinue use of cloth rags beneath cutting boards to prevent cross contamination.
2. Ensure all items in coolers are properly covered.

On 2/8/2011, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature